

BOUNDARY BREAKS

DID YOU KNOW?

Unoaked Chardonnay is making a comeback.

- The classic, unoaked Chardonnay style originated in the Chablis region of France
- Cooler climate regions like the Finger Lakes can produce stunning examples of this style of wine.
- These wines are lighter and more refreshing than the more common oaky style of Chardonnay.

2019 Unoaked Chardonnay

WHAT MAKES **UNOAKED CHARDONNAY** SPECIAL

- Unoaked Chardonnay has a clean, fresh quality that pairs well with food.
- To soften the acidity in the wine, we leave the wine on the yeast bodies after fermentation is complete. This "lees contact" adds a creaminess to the wine.
- The result is a bright wine with a rounded quality and no sharp edges.

2019 VINTAGE NOTES:

The 2019 vintage was more typical of the Finger Lakes. It was not overly warm, nor overly cool. September and October were temperate without too much rain, which allowed us to let our fruit hang longer into the season. We picked most of our fruit in late October to maximize ripeness.

TECHNICAL NOTES

Country: USA
Region: New York
AVA: Finger Lakes
Varietal: 100% Chardonnay
Harvest Date: Oct. 1, 2019
Brix at Harvest: 21.0
Winemaker: Chris Stamp

Fermentation: Stainless
Alcohol: 13.5%
Residual Sugar: 0.1%
Titrateable Acidity: 7.0 g/l
pH: 3.69
Bottling Date: March 2020
Cases Produced: 260; **SRP:** \$18.95

SELLING POINTS: **UNOAKED CHARDONNAY**

As wine consumers re-discover the Chablis-style of unoaked Chardonnay, wines made in this style in the cool climate of the Finger Lakes will become increasingly popular.



ABOUT US: Boundary Breaks focuses on cool-climate grape varieties--principally Riesling, Gewurztraminer and Cabernet Franc. We began planting vines in 2009 and released our first vintage in 2013. Our wines are sold throughout the US and abroad.

WHAT MAKES OUR WINES DISTINCTIVE: Our wines possess a powerful flavor profile. We achieve this in the challenging cool climate of the Finger Lakes by ensuring our fruit achieves a maximum level of ripeness in the vineyard. Our vineyards are located in a unique microclimate near the shoreline on the east side of Seneca Lake. The lake is more than 700 feet deep and keeps our site warmer during the coldest periods of winter. Our western-facing vineyard slopes also benefit from extended afternoon sun.